

46. The folded egg patty of claim 44 wherein the modified food starch is tapioca starch.

47. The egg patty of claim 44 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof.

48. The egg patty of claim 44 wherein the flavor is natural egg flavor ingredients.

49. The egg patty of claim 44 wherein the pH controller is selected from the group consisting of tetrasodium pyrophosphate, disodium phosphate, trisodium phosphate, citric acid, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

50. An egg blend comprising:

at least 90 weight percent liquid whole egg;

an edible oil;

a modified food starch;

a gum, the oil, the modified food starch, and the gum in amounts effective for providing an egg patty made from

the egg blend with foldability which is greater than an egg patty of the same size and thickness made from liquid whole egg;

an amount of freeze-thaw stabilizer effective for providing freeze-thaw stability to the blend after it is cooked; and

an amount of pH controller effective for providing the blend with a pH of 7.2 or less.

51. The egg blend of claim 50 wherein the modified food starch is selected from the group consisting of modified corn starch, modified potato starch, modified tapioca starch and mixtures thereof.

52. The egg blend of claim 51 wherein, the blend comprises:

from 1 to 3 weight percent edible oil;

from 0.01 to 0.25 weight percent flavor;

from 0.15 to 0.21 weight percent phosphates; and

the gum and the modified starch comprise from 0.5 to 3 weight percent.

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